

AMENDMENTS TO THE CLAIMS:

This listing of the pending claims will replace all prior versions and listings of claims in this application:

1-2. (Cancelled).

3. (Previously Presented) The method of claim 18 wherein said flexible pouch is comprised of a multi-layered film.

4. (Original) The method of claim 3 wherein said multi-layered film comprises:

at least one layer of polyethylene terephthalate;

at least one layer of nylon;

at least one layer of aluminum; and

at least one layer of cast polypropylene.

5. (Previously Presented) The method of claim 18 wherein said sealing step includes the use of a partial vacuum.

6. (Cancelled).

7. (Previously Presented) The method of claim 18 wherein said air to crabmeat ratio is about 20% by volume.

8-9. (Cancelled).

10. (Currently Amended) A packaged crabmeat product comprising:

a sealed flexible pouch;

a volume of crabmeat ~~placed into~~ positioned in said sealed flexible pouch; and

a volume of ambient air ~~within~~ positioned in said sealed flexible pouch, said volume of ambient air providing an ambient air to crabmeat ratio within said sealed flexible pouch of about

13-20% by volume such that anaerobic bacterial growth is prevented, wherein said sealed flexible pouch is ~~sealed and~~ pasteurized.

11. (Cancelled).

12. (Previously Presented) The packaged crabmeat product of claim 10 wherein said flexible pouch is comprised of a multi-layered film.

13. (Original) The packaged crabmeat product of claim 12 wherein said multi-layered film comprises:

at least one layer of polyethylene terephthalate;

at least one layer of nylon;

at least one layer of aluminum; and

at least one layer of cast polypropylene.

14. (Cancelled).

15. (Previously Presented) The packaged crabmeat product of claim 10 wherein said air to crabmeat ratio is about 20% by volume.

16-17. (Cancelled).

18. (Currently Amended) A method for packaging crabmeat comprising the steps of:

providing a flexible pouch;

placing a volume of crabmeat into said flexible pouch;

after said crabmeat has been placed into said flexible pouch, controlling a volume of ambient air in said flexible pouch to obtain an ambient air to crabmeat ratio within said flexible pouch of about 13-20% by volume such that anaerobic bacterial growth within said flexible pouch is prevented;

sealing said flexible pouch to maintain said ambient air to crabmeat ratio within said

flexible pouch; and

after said sealing step, pasteurizing said flexible pouch.

19-20. (Cancelled).